

Cheese Crackers

Makes 36 crackers



Ingredients

For Basic Crackers

- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1/8 teaspoon baking powder
- 1 stick unsalted butter, cut into cubes
- 3 tablespoons ICE COLD water
- 3/4 cup cheddar cheese, grated
- 1/4 cup parmesan cheese, grated

Optional add-ins

- 1 tablespoon chives, finely chopped
- OR
- 1 tablespoon fresh thyme leaves
- OR for crackers with a kick add 1/2 teaspoon chipotle powder

For the tops of the crackers

- Beat one egg with a teaspoon of water
- Fleur de sel

Steps

Step 1: Pulse together flour, baking powder and kosher salt in the bowl of a food processor. Add the super-cold butter pieces and pulse until the mixture resembles a course meal (but you can still see pea-sized chunks of butter). If using, add the chives OR thyme OR chipotle powder and both cheeses and pulse a few times.

Step 2: Add the ice water and pulse until one large mass of dough forms. You may need to add one more tablespoon of cold water.

Step 3: Carefully remove the dough from the bowl of the processor and gather it onto a piece of parchment paper. Roll the mixture into a 2-inch wide log and wrap in the parchment paper. Refrigerate for at least an hour or overnight.

Step 4: When ready to bake, preheat oven to 375°. Prepare two baking sheets with parchment paper. Slice the dough log into 1/4 -inch rounds and place onto the baking sheet pans leaving a little space (they don't need much) between each round. Brush the tops with egg wash and sprinkle with sea salt.

Step 5: Bake for 12-15 minutes or until golden brown around the edges. These should be served at room temperature. They keep for a few days stored in an airtight container.